

TELME®

ITALIAN EXCELLENCE



BATCH FREEZERS



ECOGEL, batch freezers with great refrigerating power fully used, thanks to the action of the scraper elements pushed against the cylinder by the gelato. Scraper substitution is easy and inexpensive.



The following preset programs facilitate the operator's work:

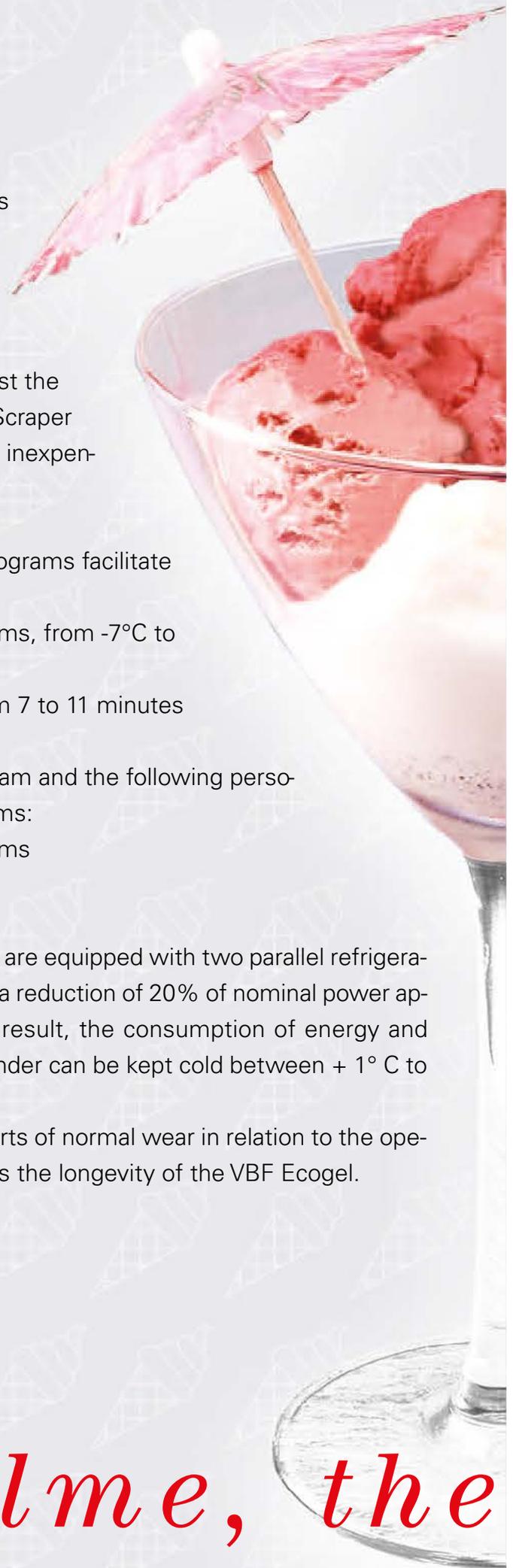
- 6 temperature programs, from -7°C to -12°C
- 3 time programs, from 7 to 11 minutes
- 1 granita program
- 1 coffee granita program and the following personal adjustable programs:
- 2 temperature programs
- 1 time program

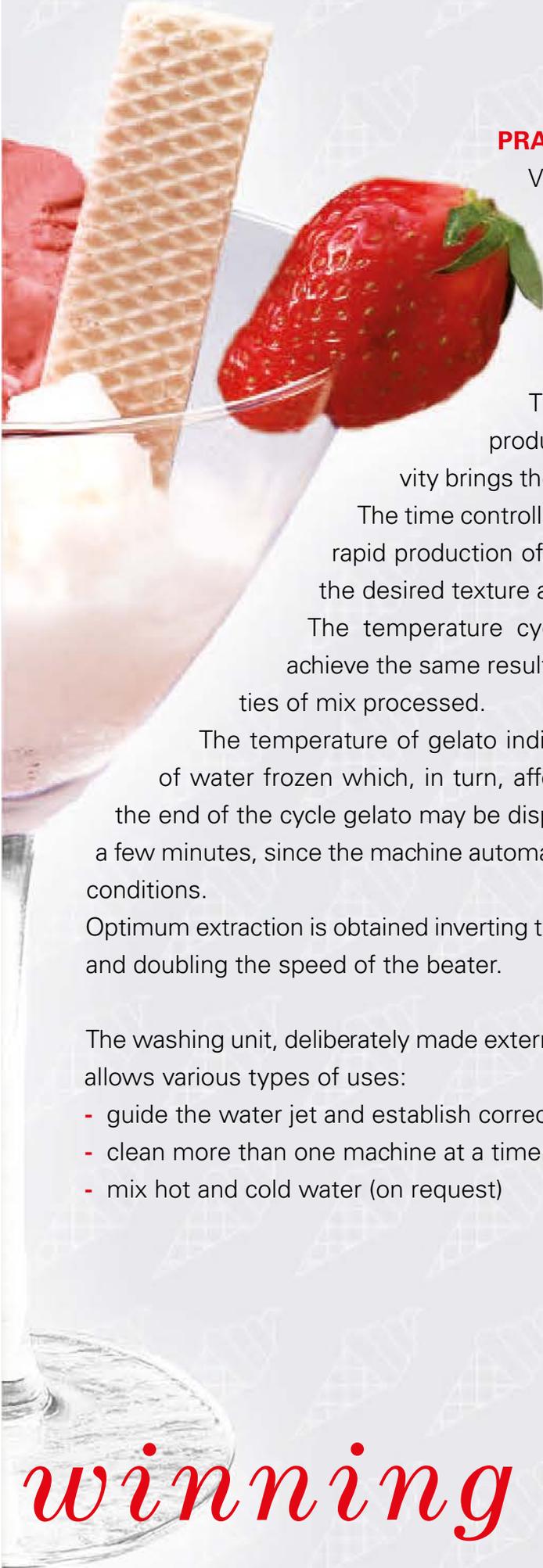


ECOGEL batch freezers are equipped with two parallel refrigeration systems that allow a reduction of 20% of nominal power applied and reduce, as a result, the consumption of energy and water. The emptied cylinder can be kept cold between $+1^{\circ}\text{C}$ to $+3^{\circ}\text{C}$.

The user can replace parts of normal wear in relation to the operation time. This ensures the longevity of the VBF Ecogel.

Telme, the





PRATICA models, like all VBF TELME batch freezers, have a vertical cylinder.

Gelato is effectively mixed during preparation.

The beater pushes the product upwards then gravity brings the product down again.

The time controlled cycle allows for the rapid production of high quality gelato at the desired texture and consistency.

The temperature cycle always allows to achieve the same result with different quantities of mix processed.

The temperature of gelato indicates the percentage of water frozen which, in turn, affects preservability. At the end of the cycle gelato may be dispensed even after just a few minutes, since the machine automatically keeps it in ideal conditions.

Optimum extraction is obtained inverting the direction of rotation and doubling the speed of the beater.

The washing unit, deliberately made external, is professional and allows various types of uses:

- guide the water jet and establish correct doses
- clean more than one machine at a time
- mix hot and cold water (on request)



winning choice!

TELME®

**PRATICA 15-25, PRATICA 35-50,
PRATICA 42-60, PRATICA 54-84,**
sturdy, reliable, stripped down TELME
batch freezers.

The vertical cylinder brings significant advantages: easy filling (particularly useful in gelato shops), constant product visibility and ability to add ingredients at any time. The time cycle rapidly produces very high quality gelato. The temperature cycle can always achieve the same result even with different quantities of mix. In this way the professional requirements of all ice cream producers can be satisfied.

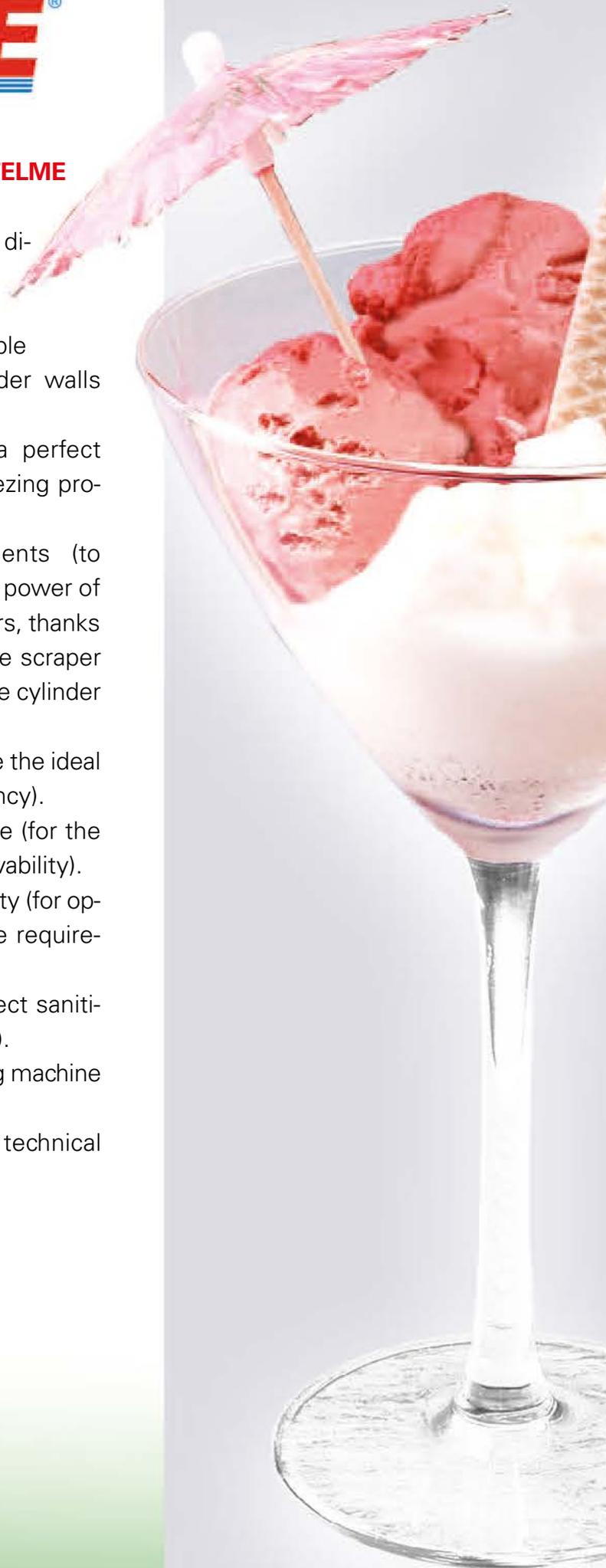
**PRATICA
the
competitive**





FEATURES SHARED BY ALL TELME BATCH FREEZERS

- 1.** Extremely compact overall dimensions (for easy installation even in small labs).
- 2.** Better transmission of available refrigeration through cylinder walls and bottoms.
- 3.** Transparent lid (allowing a perfect view of all steps in the freezing process).
- 4.** Removable scraper elements (to make the best use of all the power of the refrigerating compressors, thanks to the effective action of the scraper elements pushed against the cylinder by the mass of gelato).
- 5.** Time controlled cycle (to give the ideal gelato texture and consistency).
- 6.** Temperature controlled cycle (for the best possible gelato preservability).
- 7.** Flexibility and variable quantity (for optimum use according to the requirements on each occasion).
- 8.** Washing unit (to allow correct sanitizing and maximum hygiene).
- 9.** Mounted on wheels (making machine movement easy).
- 10.** Self-diagnosis (facilitating technical assistance).



TELME®

ECOGEL 20-60, ECOGEL 30-90, TELME

batch freezers featuring:

- a)** two parallel refrigerating systems (reducing power applied as well as water and energy consumption).
- b)** multi-language display, specific cycles, storage at end of cycle (assisting the operator), 11 modifiable preset cycles and 3 cycles to be set.
- c)** Quick freezing cycles for heavy duty use. Average overrun: 30-35%.



TELME®

ECOGEL 40-120, ECOGEL 50-160.

Enhanced performance. Greater savings. The patented "DSRS" (Dual Stage Refrigeration System) reduces the nominal power used by 20%. It can operate one or both of the compressors.

Therefore, mixing and freezing for extraordinarily fast production is possible, or energy saving of more than 40%. Gelato processing is always optimal both with a reduced load and with the maximum load of mix.

We are the only manufacturer to offer real solutions for energy saving with an unbeatable quality/price ratio.

**ECOGEL
without
competitors**





	W - D - H	Current	Condensation	Mix for cycle, L	Cycle length, min	Max. hourly production, L
 PRATICA 15-25	47x51x96 cm	5 A - 2,4 kW V 400 - 50 - 3	air/water	2÷4	10÷20	25
 PRATICA 35-50	49x70x112 cm	8 A - 3,5 kW V 400 - 50 - 3	air/water	3÷7	8÷12	50
 PRATICA 42-60	49x70x112 cm	15 A - 6,7 kW V 400 - 50 - 3	water	4÷8	8÷12	60
 PRATICA 42-60 A	49x90x112 cm	16 A - 7 kW V 400 - 50 - 3	air	4÷8	10÷12	60
 PRATICA 54-84	49x70x115 cm	21 A - 7,5 kW V 400 - 50 - 3	water	7÷12	8÷12	75
 ECOGEL 20-60	51x70x115 cm	16 A - 6,5 kW V 400 - 50 - 3	water	3÷8	8÷12	60
 ECOGEL 20-60 A	51x90x115 cm	17 A - 7 kW V 400 - 50 - 3	air	3÷8	10÷12	60
 ECOGEL 30-90	51x70x115 cm	22 A - 8,5 kW V 400 - 50 - 3	water	4÷12	6÷12	90
 ECOGEL 40-120	55x78x120 cm	27 A - 12 kW V 400 - 50 - 3	water	5÷18	6÷12	120
 ECOGEL 50-160	60x78x125 cm	32 A - 13 kW V 400 - 50 - 3	water	8÷24	8÷12	160

MADE IN ITALY

TELME®

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